



OXYRASE

Nature's Antioxidant® for Wine

OXYRASE®



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The Safe, Natural Alternative to Sulfites

Protect your wine from oxidation without compromising flavor or consumer health. Oxyrase is a natural enzyme that removes oxygen to ultra-low levels while being completely safe for winemakers and wine drinkers alike.

Why Wine Oxidation Matters

Wine's delicate flavors are created during anaerobic fermentation—any oxygen exposure during pumping, bottling, or through faulty closures can irreversibly damage these flavors. **Once wine is oxidized, there is no way to reverse the damage.**

The Problem with Sulfites

While sulfites have been the industry standard, they come with significant drawbacks:

⚠️ Health Risks

Forms sulfur dioxide—lethal at 100 ppm • Causes respiratory episodes • Triggers allergic reactions • No antidote exists

⚠️ Flavor Impact & Market Reach

Can alter delicate flavor profiles • Many consumers avoid wine due to sulfite content

FDA Note: Sulfites were banned on fresh produce in 1986 after 12 deaths.

The Oxyrase Solution

Oxyrase is a natural enzyme found in all living things that use oxygen. Isolated from GRAS (Generally Regarded As Safe) microorganisms and provided as a sterile product free of bacteria.

✓ Natural & Safe Found in everyday foods—healthy and wholesome	✓ Ultra-Low Oxygen Removal Reduces oxygen by 1,000x down to 8 ppB
✓ Works in Wine Conditions Effective in anaerobic, high-alcohol, low-pH environments	✓ Uses Natural Substrates Reduces oxygen to water using lactate and glucose

Proven Performance Data

Testing in certified organic red wine demonstrates Oxyrase's effectiveness at 20°C:

Concentration	Time to Remove O ₂	Reduction Rate	Final O ₂ Level
1 u/mL	~50 minutes	0.16 mg/L/min	~8 ppB
0.1 u/mL	~12 hours	0.01 mg/L/min	~40 ppB

Oxygen Reduction Over Time

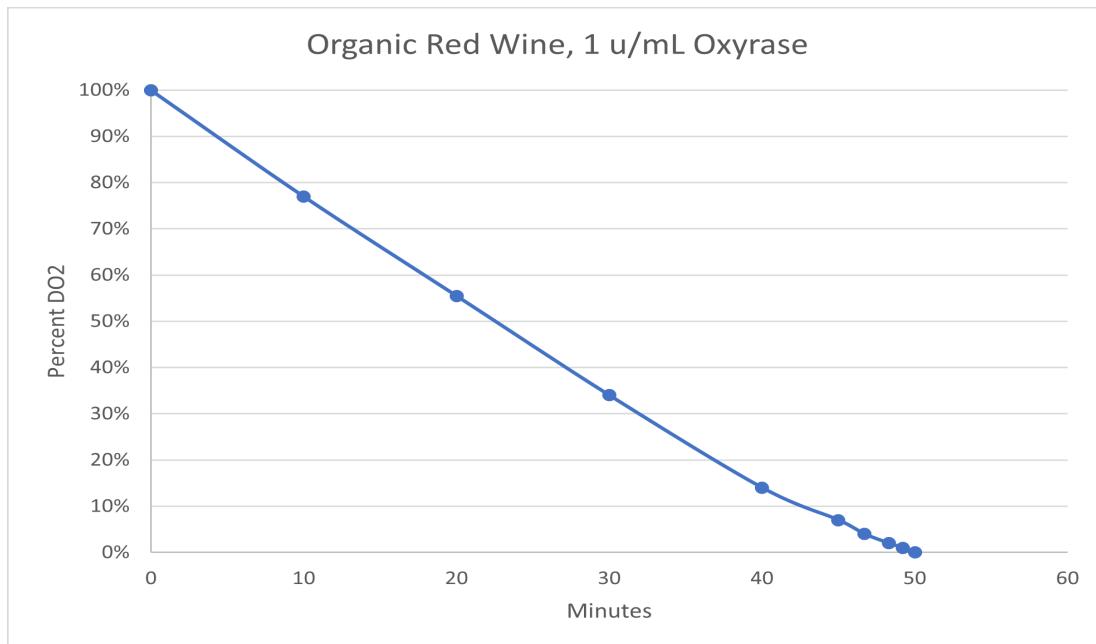


Figure 1: At 1 u/mL concentration, all dissolved oxygen is removed in approximately 50 minutes.

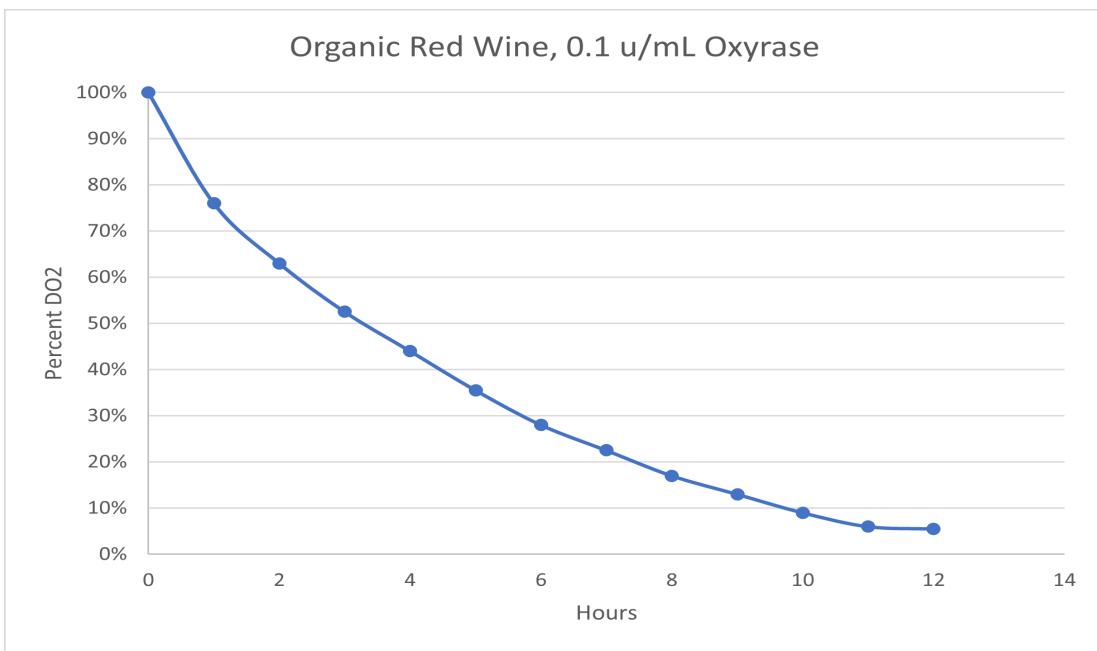


Figure 2: At 0.1 u/mL concentration, oxygen is reduced to ~40 ppB in 12 hours—demonstrating scalability.

Note: Wine was oxygenated to saturation (100% = 8 mg/L or 8 ppm) at 20°C. Performance can be enhanced by brief temperature elevation to 30°C.

Protect Your Wine Naturally

You've invested in creating premium wine. Ensure that quality is preserved from fermentation to consumption. Leave sulfites behind and protect your wine safely with Oxyrase—Nature's Antioxidant.

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Learn More

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Experience the Difference

Request your FREE sample today and discover how Oxyrase can transform your winemaking process

Contact us to request samples • Limited quantities available for qualified winemakers